

# taste canoe

## west coast oyster

dill, Champagne, lobster + crème fraîche

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## onion soup

Parmesan custard, bay leaf oil  
+ caramelized onion compote 16.

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## sweetbreads

roasted bonito custard, chicken + hazelnut jus,  
pine + mushroom salad 25.

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## pacific sablefish

scallop cannelloni,  
watercress + vermouth velouté,  
dashi butter + Manila clams 50.

or

## bison rib eye

charred chou farci, balsam Bordelaise sauce,  
burnt carrot purée + roasted baby carrots 65.

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## jerusalem artichoke + muesli

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## chocolate forest stout cake

roasted marshmallow, birch glazed chestnut  
+ gingerbread ice cream 14.

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## raspberry + spruce meringue

115. per person  
+60. with wine pairings

participation of the entire table is required  
tasting items are available à la carte